

SALUMI

SALUMI \$18

served with rafano and grissini

prosciutto di san daniele riserva
friuli, italy

speck
alto adige, italy

black pepper salami
elevation meats / denver, co

HOUSE-SPICED NUTS \$6
almond · cashew · peanut

FRICO CALDO \$10

COLESLAW \$5

MARINATED OLIVES \$6

SF BAY BOQUERONES \$10
*served with tomato vinaigrette and
cilantro oil*

QUATTRO PIATTI \$85

Dishes are also offered á la carte.

ANTIPASTI

INSALATA DI STAGIONE

seasonal vegetables

ASPARAGI VERDI E CAPESANTE

green asparagus · scallop · miner's lettuce · shallot

CRUDO DI GAMBERO ROSSO*

red shrimp · kumquat · frisée · mustard greens

CARNE CRUDA*

beef · artichoke · black garlic

An asterisk () denotes a dish that includes raw ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

PRIMI

CAVATELLI DI ORTICHE

nettle · sugar snap pea · tangerine · carrot

BOTTONI DI TALEGGIO

blue foot mushroom · black trumpet
mushroom · fava bean

TAGLIATELLE VERDI

veal and pork bolognese ragù

AGNOLOTTI DAL PLIN

pork ragù · parmigiano · prosciutto · ramp

RISOTTO ALLA MILANESE

saffron · short rib · gold

DOLCI

FORMAGGI *\$5 supplement*

selection of italian cheeses

PANINO GELATO

foie gras · shiitake · strawberry · rhubarb

SEMIFREDDO

pineapple · key lime · coconut · cashew

SECONDI

CAVOLFIORE

cauliflower · marcona almond · caper ·
citrus

PESCE

halibut · white asparagus · green almonds ·

TONNO

tuna · salsa verde · english pea · morel
mushroom · wild spring onion

DEGUSTUZIONE D'ANATRA

duck breast, thigh and tongue · foie gras ·
rhubarb · endive

MANZO

dry-aged beef ribeye ·
patate panettiere · butter lettuce ·
mustard greens · sirk vinegar
served for two · \$60 supplement

CROSTATA DI CIOCCOLATO

hazelnut · banana · coffee

FIORE D'ARANCIO

sicilian pistachio · apple · celery

TORTA DI BURRO NOCCIOLA

olive oil · almond · hazelnut · lemon